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RICH CHOCOLATE TART WITH SALT FLAKES



**dessert recipes | serves 4-6**

*You can make the pastry for this, if you like, but ready-made is easier.*

1. Preheat the oven to 180/gas 4. Roll out the pastry and use it to line a 23cm greased tart tin. Cover with baking paper, fill with dried beans and bake blind for 10-15 minutes, then remove the beans and bake again for 15 minutes until golden.
2. Put the cream, sugar and salt in a pan and bring to the boil. Remove as soon as the mixture boils up. With the pan off the heat, add the butter and chocolate. Stir until blended.
3. Take a couple of minutes for a breather, then stir in the milk. Keep stirring till it's shiny. Pour into the tart shell and leave at room temperature for 2 hours to set.
4. Sprinkle the salt flakes lightly all over, then serve with crème fraîche or ice cream.

**Recipe** Kevin Gould
**Photo** Con Poulos


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INGREDIENTS

• 300ml double cream
• 2 tsp caster sugar
• A pinch of fine sea salt
• 50g unsalted butter, softened
• 200g 70% cocoa cook’s chocolate, broken into small pieces
• 50ml whole milk
• 375g ready-made shortcrust pastry
• Sea salt flakes and crème fraîche